000024 Vagatarian Chili	Components	Attributes	Allergens	Allergens	Allergens
000024 - Vegetarian Chili :	Components		Present	Absent	Unidentified
HACCP Process: #3 Complex Food Preparation	Meat/Alt:				? - Milk
Number of Portions: 50	Grains: 1.75 oz				? - Egg
Size of Portion: 3/4 CUP	Fruit:				? - Peanut
	Vegetable: 1 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
050385 OIL, VEGETABLE	4 ozs	1. Heat oil in a large pot over medium heat. Sauté onions and garlic
011282 ONIONS,RAW	1 lb + 8 ozs (chopped)	until translucent.
011215 GARLIC,RAW	1/4 cup + 1 1/2 tsp (minced)	
002014 CUMIN SEED	1 Tbsp	2. Add cumin, chili powder, and pepper and sauté. Add tomato paste
002009 CHILI POWDER	1 Tbsp	and cook until slightly browned, ensuring not to burn.
002030 PEPPER,BLACK	1 TBSP (ground)	
051500 Tomato Paste, No Salt Added, Canned	8 ozs	
014429 BEVERAGES,H2O,TAP,MUNICIPAL	5 cup	3. Add water and cook until bottom of skillet is deglazed. Add all
799958 BEANS, CANNED, KIDNEY, LOW-SODIUM	1 #10 can, drained	remaining ingredients except oregano and salt.
799957 BEANS, CANNED, PINTO, WHOLE, LOW-SODIUM	1 #10 can drained	
011124 CARROTS,RAW	1 QT (grated)	
051504 Tomatoes, Diced, No Salt Added, Canned	13 lbs + 8 ozs	
799947 PEPPERS,CHILI,GRN,CND	1 lb + 14 ozs	
050486 CORN, YELLOW, WHOLE KERNEL, COOKED FROM	2 lbs	
901071 OREGANO LEAVES,DRIED	1 Tbsp	4. Reduce heat and simmer for an hour. Add oregano and salt and
799986 SALT, KOSHER	1 Tbsp	simmer to incorporate flavors. Remove from heat and serve hot. Add
051556 Cheese, Cheddar, Yellow, Reduced Fat, Sh	3 lbs	1 oz of shredded cheese to each portion of chili.

\*Nutrients are based upon 1 Portion Size (3/4 CUP)

				Nutilellis ale i	based upon i Fondon siz	ZE (3/4 CUF)		
Calories	196 kcal	Cholesterol	19 mg	Sugars	*4.6* g	Calcium	*54.42* mg	39.00% Calories from Total Fat
Total Fat	8.50 g	Sodium	438 mg	Protein	11.23 g	Iron	*2.01* mg	19.53% Calories from Saturated Fat
Saturated Fat	4.26 g	Carbohydrates	21.21 g	Vitamin A	*2159.4* IU	Water <sup>1</sup>	*59.93* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	5.16 g	Vitamin C	*21.7* mg	Ash <sup>1</sup>	*0.43* g	43.24% Calories from Carbohydrates
								22.90% Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes optional nutrient values

<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.